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<p>(21) International Application Number: PCT/NL99/00569 (22) International Filing Date: 14 September 1999 (14.09.99) (30) Priority Data: 1010096 15 September 1998 (15.09.98) NL (71) Applicants (for all designated States except US): CAMP- INA MELKUNIE B.V. [NL/NL]; Hogeweg 9, NL-5301 LB Zaltbommel (NL). INSTITUT NATIONAL DE LA RECHERCHE AGRONOMIQUE (INRA) [FR/FR]; 147, rue de l'Université, F-75338 Paris Cedex 07 (FR). (72) Inventors; and (75) Inventors/Applicants (for US only): <u>VERMIN</u>, Reinier, Jo- hannes, Christina [NL/NL]; Bomschuit 19, NL-3448 WE Woerden (NL). <u>SPINNLER</u>, Henry-Eric [FR/FR]; 32 bis, avenue de la Division Leclerc, F-92310 Sèvres (FR). (74) Agent: OTTEVANGERS, S., U.; Vereenigde Octrooibureaux, Nieuwe Parklaan 97, NL-2587 BN The Hague (NL).</p>		<p>(81) Designated States: AE, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CK, CU, CZ, DE, DK, DM, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZW, ARIPO patent (GH, GM, KE, LS, MW, SD, SL, SZ, TZ, UG, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG). Published <i>In English translation (filed in Dutch). Without international search report and to be republished upon receipt of that report.</i></p>
<p>(54) Title: DAIRY PRODUCT AND METHOD FOR PREPARING SAME (57) Abstract The invention relates to a method for preparing a dairy product, in which a medium comprising milk or a milk product is treated under aerobic conditions with a lactose-negative, food-technologically acceptable microorganism, and is then kept under anaerobic conditions for some time. Furthermore, the invention relates to a dairy product obtainable by this method.</p>		